

# ***Chef's Seasonal Lunch Menu***

*Choose your 3 or 4 course by adding  
1 or 2 dishes from the box*

***Cold Angel hair pasta, Oscietra caviar  
(additional S\$25) (add on Uni S\$35)***

*or*

*Chilled Toretama egg, smoked tuna belly,  
sesame shoyu, croutons*

*or*

*Lobster bisque velouté, cognac flavoured*

*or*

*Raviolo of roasted Foie gras, light cream sauce,  
truffle flavoured*

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*Spanish squid ink rice, assortment of seafood*

*or*

*Roasted lamb belly, hummus, ratatouille*

*or*

*Grilled Wagyu beef sirloin, roasted sweet corn, bordelaise  
(additional S\$15)*

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*Chocolate crunch, coffee flavoured parfait*

*or*

*Collection of French farm cheese, raisin bread*

*or*

*Fine apple tart “aux dragées”,*

*Havana rum raisin ice-cream (additional S\$8)*

*or*

*Coffee or tea*

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*Freshly home-baked confectionery*

*3-course menu - S\$58 per person*

*4-course menu - S\$80 per person*

*\*Vegetarian option available upon request*

*All prices are subjected to service charge and prevailing government taxes*

*Freshly squeezed juice / S\$6 per glass  
(apple juice, apple & carrot juice,  
carrot juice, orange juice)*

***Sommelier Wine selection***

*2024 Chablis  
Domaine Louis Latour  
S\$16 per glass / S\$80 per bottle*

*2022 Bourgogne Pinot Noir Septembre  
Domaine Edouard Delaunay  
S\$16 per glass / S\$80 per bottle*



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